

Bourban Barrel Zinfandel

DESCRIPTION:

Aged 18 months in bourbon barrels. Intense dark berry and stone fruit aromas combine with boozy notes of caramel and toffee. A big luscious red with well balanced fruit and depth.

PRODUCTION METHOD:

Our Zinfandel grapes are hand-picked at peak of ripeness to ensure a full-flavored and well-rounded wine. Fermented in stainless steel vats on their skins to extract color and tannins. Then, barrel-aged in freshly dumped bourbon barrels still wet with this potent yet smooth American spirit.

PAIRINGS:

The result of the bourbon barrel aging is a fruity, spicy wine with dark cherry and cola notes, making the wine a great choice to pair with chicken marinated in barbecue sauce or grilled smoked sausages. This wine will add some zing to balance spicy, smoky flavors from your grill or smoker. The simple pairing of aged cheddar or a creamy Havarti is always a win.



Serving Temperature: 64° F

Cellar Life: 7-10 years

Appellation: Lodi, CA

Residual Sweetness: 0.0%

PH (Acidity): 3.6

Alc. By Volume: 13.9%

Product UPC: 728284010347

INSPIRATION:

For those of you who know our wine making team, you know that we love Zinfandel. When the opportunity knocks, we shine! We had a truly wonderful vintage of Zinfandel and happened upon a lot of freshly dumped Bourbon barrels. This Zin just begged to be married with the stout whiskey notes and smooth vanilla from these #3 char American oak spirit barrels.

LEARN MORE:



Our Mission

A venue for vinifera, Captain's Walk Winery offers premium wine tasting in a laid-back atmosphere. We take the snobbery out of wine while providing a unique and lighthearted tasting education at our Winery.

